

EL ATRIO

BREAKFAST

From 6.00 AM till 11.00 AM

FAVORITES

- The Salmon Croissant** - 700
Gravlax salmon, avocado, herbed cream cheese, cherry tomato salad
- The Ox Tongue Egg Benedict** - 700
Brioche bread, slice of ox tongue, hollandaise sauce, 2 poached organic eggs and herb salad
- French Herb Omelet** - 680
3 farm fresh eggs, herbs, arugula and goat cheese salad, lemon vinaigrette

Egg white Frittata - 680

Asparagus, potatoes, home grown mushrooms, marinated kesong puti, arugula

CA SORT JUSTE DU FOUR!

Assorted Danish and Bread Basket - 410

Croissant, pain au Chocolat, Danish, bread loaf and wheat bread slice served with butter and marmalade

THE GRAINS

Homemade Granola - 600

Nuts, grains, dried fruit, seed, honey, yoghurt, mango purée and cubes

Muesli - 600

Overnight oats, almonds, apples, yoghurt, mixed berries, a dash of whipped cream

PASTA & RISOTTO

Papardelle Bolognese - 880

Hand cut grass-fed beef and tomato ragout, basil, Parmigiano Reggiano

Spaghetti Arragosta - 990

Lobster and Manila clams, light lobster and cognac sauce, Gremolata

Penne Carbonara - 880

Bacon, fresh farm egg, Pecorino Romano

Adlai Risotto - 750

Roasted mushrooms, pumpkin textures, Parmigiano Reggiano

SALADS

Burrata - 610

Local artisan Burrata, vine ripened tomatoes, basil, balsamic reduction, Castillo de Canena olive oil

Tuna Nicoise - 590

Tataki style yellowfin tuna, marbled potatoes, French beans, olives, quail eggs, herb vinaigrette

Melon, Mint and Prosciutto Salad - 550

FILIPINO TREATS

Come with 2 fried eggs and garlic rice

Beef Tapa - 850

Stir-fried Beef sirloin, garlic-soy marinade

Daing na Bangus - 850

Pan fried Milkfish with garlic and vinegar marinade

Pork Longanisa - 850

Sweet garlic and pepper flavored sausage

ALL DAY

From 11.00 AM till 10.30 PM

SMALL DISHES

Butternut squash soup - 550

Mascarpone, pumpkin seeds, herb crostini

Ceviche - 750

Red snapper, mango, capsicum, avocado, sweet potato, calamansi and fresh coriander
Leche Tigre and ponzu sauce

Deluxe Sashimi & Nigiri Sampler - 2,100

12 assorted pieces of tuna, salmon, saba and Unagi with daikon and shiso

MAIN COURSE

Accompanied by assorted mesclun and potato fries, peppercorn cream sauce

Us Beef Tenderloin (200g) - 2200

SANDWICHES

Accompanied by a side of rainbow chips or potato fries

Cubano - 780

Citrus pork roast, ham, Emmental cheese, mojo sauce, ciabatta bread

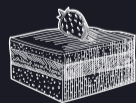
Bocadillo sandwich with Hand Carved Jamon Iberico de Cebo, 24 Month dry aged - 950

Croque Monsieur or Croque Madame with a sunny side up organic egg - 750

The Burger - 850

US Beef patty, lettuce, tomato, mayonnaise, cheddar and gherkin on a sesame bun
Add bacon - 150

DESSERTS



Rum baba with a dash of Don Papa - 410
Sweet spiced syrup and Chantilly cream

Auro Chocolate fondant - 410

Served with a scoop of vanilla ice cream sandwiched in a macaron

Coconut Brulée - 410

Kevin Ong Choux from the Boutique - 550

Kevin Ong Petit Gateaux from the Boutique - 650

BEVERAGES

BARISTA'S BREW

What goes best with a cup of coffee?
Another cup.

Espresso	180
Americano	220
Café Latte	260
Cappuccino	280
Flat White	260
Macchiato	220

Bistro Pot Cafetière by Nick Munro

Designed to showcase a perfectly steep coffee blend

Black Coffee (with decaf option)	280
Iced Coffee (Americano, Café Latte, Cappuccino)	220

MILK/CHOCOLATE

Hot Choco	250
Fresh Milk	150
Skimmed Milk	150
Soya Milk	200

REFUEL

Still - Switzerland	
500ml	150
1000ml	250

Sparkling - Switzerland

500ml	150
1000ml	250

Perrier

330ml	350
750ml	500

Evian

330ml	350
750ml	500

SODA, TEA

& LIQUID FRUITS

Soda	180
Tonic Water, Soda Water, Ginger Ale	220
Admiral's Iced Tea	250
Fresh Juice	290
Chilled Juice	250



KEEP CALM AND DRINK TEA

TWG loose leaf teas served in a pot

BLACK TEA

English Breakfast - 250

Full-bodied, light floral undertones

Royal Darjeeling FTGFOP1 - 350

Exquisite fragrance, remarkable overtones of ripe apricots

WHITE / RED TEA

Vanilla Bourbon - 350

Sweet Vanilla, theine-free

Pai Mu Tan - 350

White blossoms, flavors of fresh, raw buds

PREMIUM SELECTIONS

Earl Grey Fortune - 250

Strong, full-bodied with bergamot notes

Orange Blossom Oolong - 450

Light and flowery notes, delicate essence of orange blossom

Chamomile - 250

soft and soothing their free with chamomile flowers

GREEN TEA

Jasmine Queen Tea - 250

Delicate, subtle, notes of sweet floral

Number 10 Tea - 350

Dewy blossoms, morning mist, chamomile and heather with delicately fruity aftertaste

SPECIAL SINGLE ORIGIN BREW

Featuring single origin coffee beans from Brazil and seasonal produce (Served in 350ml flask)

CHEMEX BREW - 320

The Chemex has become somewhat of a design icon over the decades, however it does a lot more than look pretty. If you want a clean and complex brewed coffee, the Chemex is the answer!

COLD DRIP BREW - 350

Cold drip has a less acid pH than regular coffee and thus you will be able to experience the whole range of flavors and feel lighter on the stomach.

SYPHON BREW - 320

The Syphon Coffee brewer produces a cup of coffee prized for its clarity and full body flavor. By combining two chambers and the science of vapor, pressure and vacuum, this apparatus is a fun and theatrical way to produce great coffee that you will surely love



All prices are inclusive of 12% VAT, local government taxes and 10% service charge

VINU BY THE GLASS



If one glass is good for you, just imagine what a bottle can do!

	BTG	BTB		BTG	BTB
Rose			Cava		
R de Roubine Syrah, Grenach, Cinsault	650	3,100	Freixenet Cordon Negro	750	3,500
White			Red		
Pago Mota, D.O.P VINO de Pago Chardonnay	525	2,500	Le Fou Pays d'Oc Pinot Noir	525	2,500
Charles Smith Kung Fu Riesling	650	3,100	Hermanos Lurton Tempranillo	580	2,800
Les Fumées Blanches Sauvignon blanc	725	3,600	Bread and Butter Cabernet Sauvignon	725	3,600
Domaine de Mauperthuis Chablis Chardonnay	825	4,000	Château Simard Merlot	1,100	5,400

**For the complete wine selections, our sommelier would gladly present the master wine list. He is just there somewhere.*

COCKTAILS IN A GLASS



Cocktails first, because no great story ever started with glass of water!

Aperol Spritz - 500
Aperol, Bellino Prosecco

El Atrio Old Fashioned - 500
Don Papa 7YO,
Pedro Ximenez Sherry, Cocchi
Americano, Scrappy's chocolate bitters

Negroni - 500
Bombay Sapphire Gin,
Martini Rosso Vermouth, Campari,
Scrappy's grapefruit bitters

Rob Roy - 500
Johnnie Walker Black, Martini Rosso
Vermouth, Mancino Chinato Vermouth,
Scrappy's orange bitters

G&T'S

The Victim - 450
Monkey 47, Elderflower
Tonic Water

The Suspect - 450
Santa Ana Gin, Indian Tonic Water

The Mastermind - 450
Nordés Gin, Mediterranean
Tonic Water

THE CLASSICS

Keep it light and authentic!

Ginger Cooler - 400
Bombay Sapphire Gin, raspberry
syrup, peach purée, lime juice,
fresh raspberry, ginger beer

Sherry Cobbler - 400
Pedro Ximenez Sherry, Amontillado
Sherry, fresh orange juice

Vermouth Cup - 400
Martini Rosso Vermouth, club soda,
mint spring, cherry



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